

Dishwashing Procedure Information Sheet

1. **Washing** - Wash dishes from the left (or right) end of a three-vat sink. Place a standard dish basket in the middle vat. Wash dishes in the first vat and carefully stack them on edge in the middle vat's dish basket.
2. **Rinsing** - When the basket is full, rinse the dishes by submerging them in the middle vat.
3. **Sanitizing** - Place the basketful of rinsed dishes in the third vat which contains the chemical solution of proper strength. Allow the dishes to remain in the solution for at least two minutes. Hot water at 171° F may be used in the third vat in place of the chemical solution.
4. **Air drying** - Set the sanitized dish basket on the drainboard to air dry. ***Towel drying of dishes is prohibited.***

NOTES:

- a) *There must be a test kit or thermometer to determine the chemical solution strength or the water temperature within the sanitizing operation.*
- b) *Enough standard dish baskets to hold all the dishes washed at one time will be necessary.*
- c) *The size of the drainboard on both ends of the sink is determined by the volume of dishes to be handled.*

